



BIMW60  
Built-In Microwave  
User Manual

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

## ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

## Specifications

|                                |               |
|--------------------------------|---------------|
| Model:                         | BIMW60        |
| Rated Voltage:                 | 230-240V~50Hz |
| Rated Input Power(Microwave):  | 1400-1450W    |
| Rated Output Power(Microwave): | 850-900W      |
| Rated Input (Grill):           | 1000-1100W    |
| Rated Input (Convection):      | 2300-2400W    |
| Oven Capacity:                 | 25L           |
| Turntable Diameter:            | Ø 315mm       |
| External Dimensions(LxWxH):    | 595X473X460mm |
| Net Weight:                    | Approx.20 kg  |

# IMPORTANT SAFETY INSTRUCTIONS

## WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

1. Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. Warning: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
4. Keep the appliance and its cord out of reach of children less than 8 years.
5. Only use utensils suitable for use in microwave ovens.
6. The oven should be cleaned regularly and any food deposits should be removed.
7. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
9. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
10. Do not overcook food.
11. Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
12. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
13. Install or locate this oven only in accordance with the installation instructions provided.
14. Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
15. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - by clients in hotels, motels and other residential type environments;
  - farm houses;
  - bed and breakfast type environments.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Do not store or use this appliance outdoors.
18. Do not use this oven near water, in a wet basement or near a swimming pool.
19. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep cord away from heated surface, and do not cover any vents on the oven.
20. Do not let cord hang over edge of table or counter.
21. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
22. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

23. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
24. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
25. Children should be supervised to ensure that they do not play with the appliance.
26. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
27. Accessible parts may become hot during use. Young children should be kept away.
28. Steam cleaner is not to be used.
29. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
30. Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)
31. **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
32. Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)
33. The microwave oven must be operated with the decorative door open. (for ovens with a decorative door.)
34. Surface of a storage cabinet can get hot.

**READ CAREFULLY AND KEEP FOR FUTURE  
REFERENCE**

# To Reduce the Risk of Injury to Persons

## Grounding Installation

### DANGER

#### Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

### WARNING

#### Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

2. If a long cord set or extension cord is used:

1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

2)The extension cord must be a grounding-type 3-wire cord.

3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

### CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.

2. Clean the accessories in the usual way in soapy water.

3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.

4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch:

Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes.

Wipe the oven clean using a soft, dry cloth.

# UTENSILS

## CAUTION

### Personal Injury Hazard

It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

### Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. **Do not exceed 1 minute cooking time.**

## Materials you can use in microwave oven

| Utensils              | Remarks                                                                                                                                                                                                                                                                |
|-----------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Aluminum foil         | Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.                                   |
| Browning dish         | Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.                                                                                                |
| Dinnerware            | Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.                                                                                                                                                                         |
| Glass jars            | Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.                                                                                                                                                        |
| Glassware             | Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.                                                                                                                                                         |
| Oven cooking bags     | Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.                                                                                                                                                                  |
| Paper plates and cups | Use for short-term cooking/warming only. Do not leave oven unattended while cooking.                                                                                                                                                                                   |
| Paper towels          | Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.                                                                                                                                                                 |
| Parchment paper       | Use as a cover to prevent splattering or a wrap for steaming.                                                                                                                                                                                                          |
| Plastic               | Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package. |
| Plastic wrap          | Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.                                                                                                                                                     |
| Thermometers          | Microwave-safe only (meat and candy thermometers).                                                                                                                                                                                                                     |
| Wax paper             | Use as a cover to prevent splattering and retain moisture.                                                                                                                                                                                                             |

## Materials to be avoided in microwave oven

| Utensils                        | Remarks                                                                                  |
|---------------------------------|------------------------------------------------------------------------------------------|
| Aluminum tray                   | May cause arcing. Transfer food into microwave-safe dish.                                |
| Food carton with metal handle   | May cause arcing. Transfer food into microwave-safe dish.                                |
| Metal or metal-trimmed utensils | Metal shields the food from microwave energy. Metal trim may cause arcing.               |
| Metal twist ties                | May cause arcing and could cause a fire in the oven.                                     |
| Paper bags                      | May cause a fire in the oven.                                                            |
| Plastic foam                    | Plastic foam may melt or contaminate the liquid inside when exposed to high temperature. |
| Wood                            | Wood will dry out when used in the microwave oven and may split or crack.                |

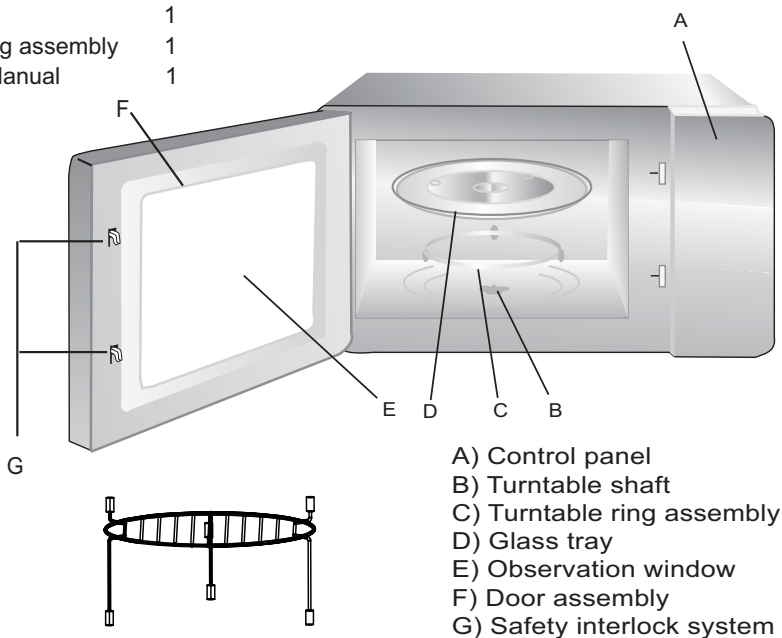
## SETTING UP YOUR OVEN

### Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity.

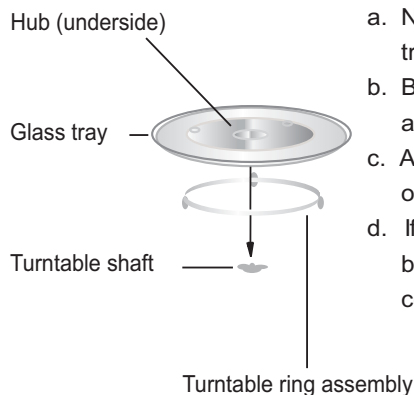
Your oven comes with the following accessories:

|                         |   |
|-------------------------|---|
| Glass tray              | 1 |
| Turntable ring assembly | 1 |
| Instruction Manual      | 1 |



Grill Rack( Only be used in grill/convection function and be placed on the glass tray )

## Turntable Installation



- a. Never place the glass tray upside down. The glass tray should never be restricted.
- b. Both glass tray and turntable ring assembly must always be used during cooking.
- c. All food and containers of food are always placed on the glass tray for cooking.
- d. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

## Installation and connection

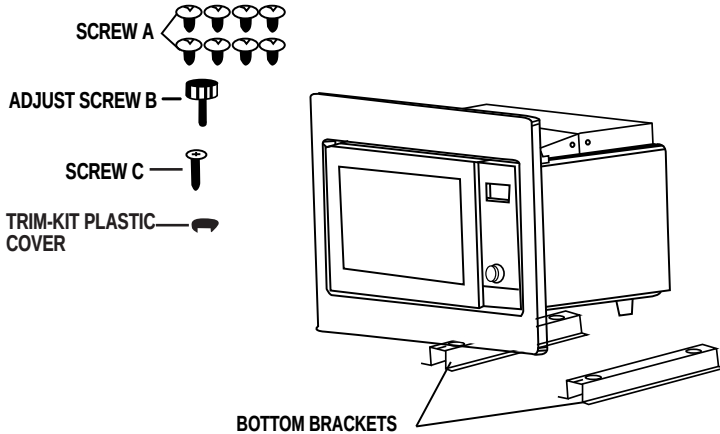
1. This appliance is only intended for domestic use.
2. This oven is intended for built-in use only. It is not intended for counter-top use or for use inside a cupboard.
3. Please observe the special installation instructions.
4. The appliance can be installed in a 60cm wide wall-mounted cupboard (at least 55cm deep and 85cm off the floor).
5. The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
6. The mains voltage must correspond to the voltage specified on the rating plate.
7. The socket must be installed and connecting cable must only be replaced by a qualified electrician. If the plug is no longer accessible following installation, an all-pole disconnecting device must be present on the installation side with a contact gap of at least 3mm.
8. Adapters, multi-way strips and extension leads must not be used. Overloading can result in a risk of fire.

**The accessible surface  
may be hot during  
operation.**



# Installation Instruction

Please Read the Manual Carefully Before Installation



## Please Note

### Electrical connection

The oven is fitted with a plug and must be only connected to a properly installed earthed socket. In accordance with the appropriate regulations, the socket must only be installed and the connecting cable must only be replaced by a qualified electrician.

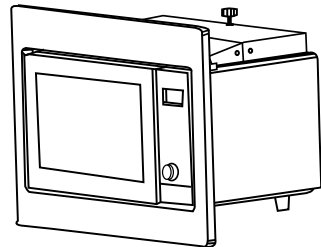
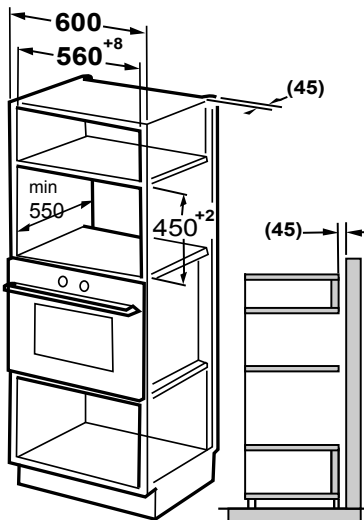
If the plug is no longer accessible following installation and all-pole isolating switch must be present on the installation side with a contact gap at least 3mm.

### A. Built-in furniture

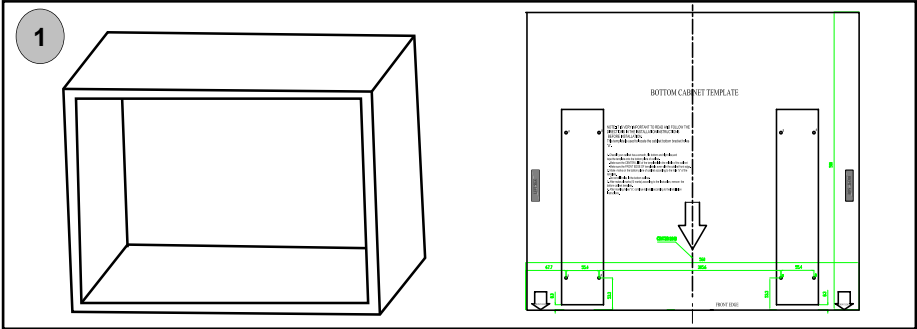
The built-in cabinet shall not have a rear wall behind the appliance.

Minimum installation height is 85cm.

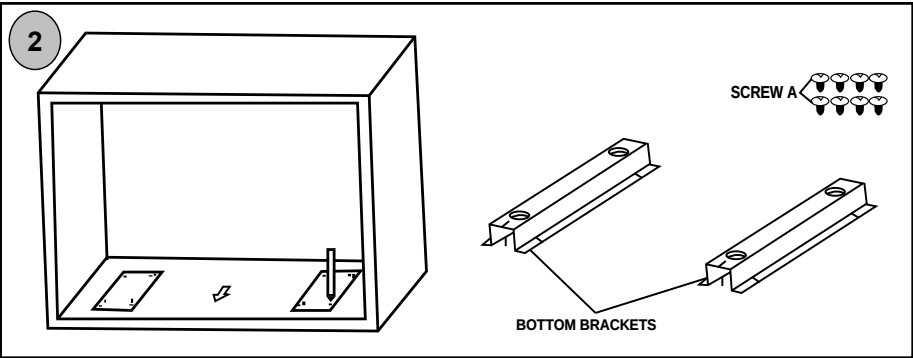
Do not cover ventilation slots and air intake points.



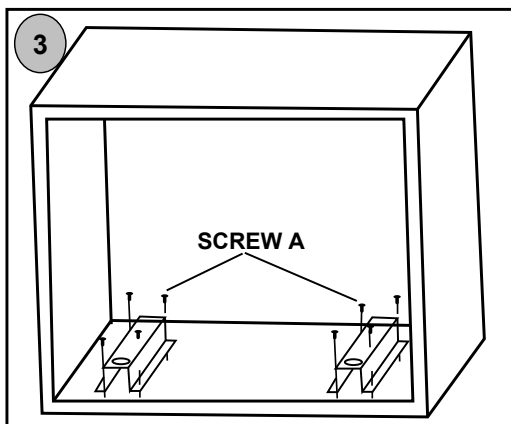
**B. Prepare the Cabinet.**



1. Read the instruction on the BOTTOM CABINET TEMPLATE, put the template on the bottom plane of cabinet.

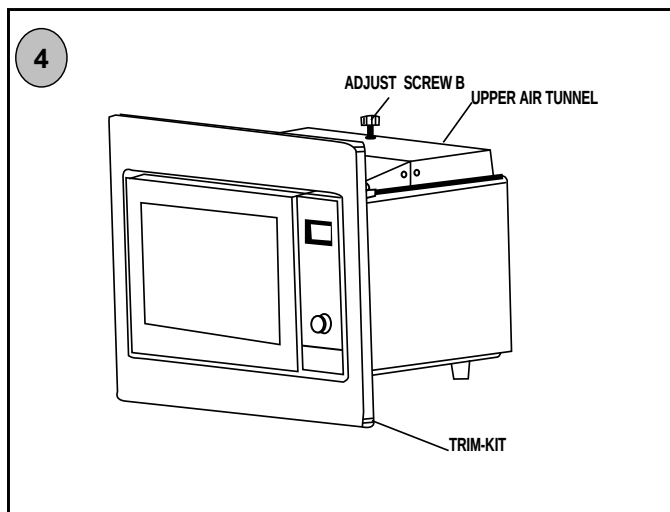


2. Make marks on the bottom plane of cabinet according to marks “a” of the template.



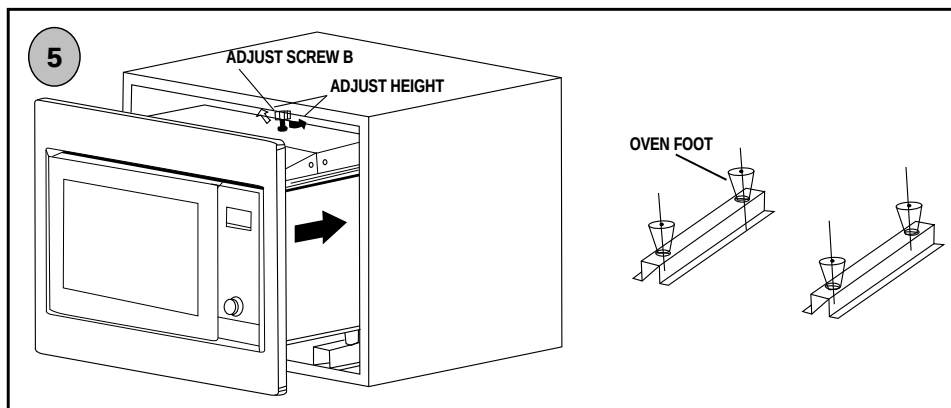
3. Remove the BOTTOM CABINET TEMPLATE, and fix the BOTTOM BRACKETS with SCREW A.

**C. Prepare the oven.**



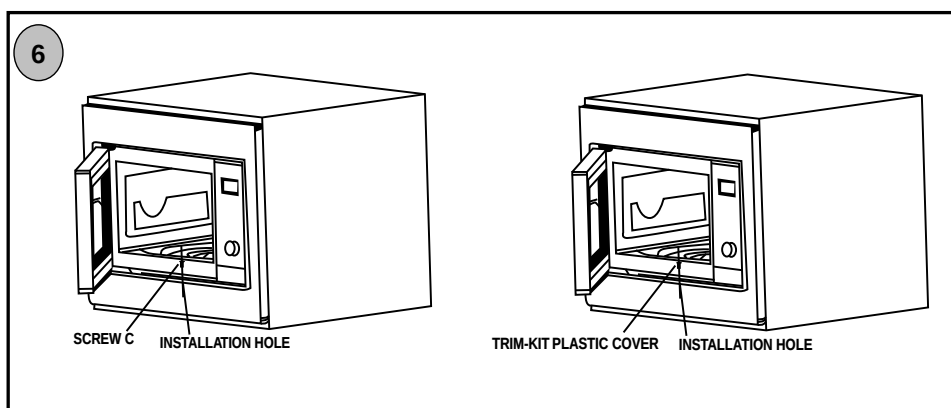
4. Fix SCREW B on the UPPER AIR TUNNEL of the oven.

#### D. Install the oven.



##### 5. Install the oven into the cabinet.

- Adjust the height of SCREW B to keep 1mm gap between the SCREW B and the top plane of cabinet.
- Make sure that the OVEN FEET are aligned with the grooves of brackets when install the oven into the cabinet.
- Do not trap or kink the power cord.



6. Open the door; fix the oven to the cabinet with SCREW C at the INSTALLATION HOLE of TRIM KIT. Then fix the TRIM-KIT PLASTIC COVER to the INSTALLATION HOLE.

# OPERATION INSTRUCTION

## 1.Clock Setting

When the microwave oven is electrified,the oven will display "0:00", buzzer will ring once. The input time should be within 0:00--23:59(24 Hour); 1:00--12:59(12 Hour).

Example: To set 12:12 .

- (1) Press " **CLOCK/PRE-SET** " once to select 24 hours system and twice for 12 hours system, at the same time, "24H" or "12H" will display.
- (2) Press the number buttons of "1", "2", "1", "2" in order.
- (3) Press " **CLOCK/PRE-SET** " to finish clock setting. ":" will flash, and the time will light.

**Note:** 1) If the clock is not set, it would not function when powered.  
2) During the process of clock setting, if you press "**STOP/CLEAR**", the oven will go back to the previous status automatically.

## 2. Microwave Cooking

Select different microwave power level and set cooking time as you wish. There are five power levels available for choosing. Keep on pressing "**MICROWAVE**" to choose the power.

Example: If you want to use 80% microwave power to cook for 10 minutes, you can operate the oven as the following steps.

- 1) Press "**MICROWAVE**" once, the oven will display "P100", " " indicator will light.

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- 2) Press "**MICROWAVE**" once again to choose 80% power, the oven will display "P80".

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- 3) Press the number buttons of "1", "0", "0", "0" in order, the oven will display "10:00"

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- 4) Press "**START/+30SEC./CONFIRM**" to start cooking, ":" will light and the " " indicator will flash.

**Note: "MICROWAVE" Pad presses instructions**

| Presses Instructions | Display | Microwave Power |
|----------------------|---------|-----------------|
| 1                    | P100    | 100%            |
| 2                    | P 80    | 80%             |
| 3                    | P 50    | 50%             |
| 4                    | P 30    | 30%             |
| 5                    | P 10    | 10%             |

3. Grill Cooking

Example: If you want to use 100% to cooking for 35 minutes, you can operate the oven as the following steps.

- 1) Press the "GRILL" key , the oven will display " G-1 " .
- 2) Press the number buttons of "3", "5", "0", "0" in order, the oven will display "35:00"
- 3) Press the "START/+30SEC./CONFIRM" key to start cooking. The " ∪ " will flash, ":" will light.

**Note:**If half the grill time passes, the oven will sound twice to tell you to turn the food over.In order to have a better effect of grilling food, you should turn the food over,close the door, and then press" **START/+30SEC./CONFIRM**" to continue cooking.If there is no operation, the oven will continue working.

4. Convection Cooking(With preheating function)

The convection cooking can let you to cook the food as a traditional oven. Microwave is not used. It is recommended that you should preheat the oven to the appropriate temperature before placing the food in the oven.

- 1) Press the "CONVEC." key once, the oven will display "140".  
(Press the "CONVEC." key several times to select the temperature.)
- 2) Press the "START/+30SEC./CONFIRM" key to start cooking. The temperature figure will flash when reach to the temperature in advance and buzzer will ring twice to remind you to put the food into the oven.
- 3) Press the number buttons to select the cooking time.
- 4) Press the "START/+30SEC./CONFIRM" key to start cooking.

**Note:** a. Cooking time cannot be input until the preheating temperature arrives.  
If the temperature arrives, door must be opened to input the cooking time.  
b. If the time not input in 5 minutes, the oven will stop preheating. The buzzer sound five times and turn back to waiting states.

5. Convection Cooking(Without preheating function)

- 1) Press the "CONVEC." key once, the oven will display "140".  
At the same time, " C " , " ⊗ " will light. (Press the "CONVEC." key several times to select the temperature.)
- 2) Press the number buttons to select the cooking time.
- 3) Press the "START/+30SEC./CONFIRM" key to start cooking.

**Note: "CONVEC." Pad presses instructions**

| Presses Instructions | Display            | Convection |
|----------------------|--------------------|------------|
| 1                    | 140 <sup>o</sup> C | ●          |
| 2                    | 150 <sup>o</sup> C | ●          |

|    |                    |   |
|----|--------------------|---|
| 3  | 160 <sup>0</sup> C | ● |
| 4  | 170 <sup>0</sup> C | ● |
| 5  | 180 <sup>0</sup> C | ● |
| 6  | 190 <sup>0</sup> C | ● |
| 7  | 200 <sup>0</sup> C | ● |
| 8  | 210 <sup>0</sup> C | ● |
| 9  | 220 <sup>0</sup> C | ● |
| 10 | 230 <sup>0</sup> C | ● |

### 6. Combination Cooking

Example: If you want to use combination to cook (C-1) for 40 minutes, you can operate the oven as per the following steps.

- 1) Press the **"COMBINE"** key once, the oven will display "C-1".  
At the same time, "⊗" and "👤" will light.
- 2) Press the number buttons of "4", "0", "0", "0" in order, the oven will display "40:00".
- 3) Press the **"START/+30SEC./CONFIRM"** key to start cooking. The "👤", "⊗" will flash, ":" will light.

**Note: "COMBINE" Pad presses instructions**

| Presses Instructions | Display | Microwave Power | Grill Power | Convection Power |
|----------------------|---------|-----------------|-------------|------------------|
| 1                    | C-1     | ●               |             | ●                |
| 2                    | C-2     | ●               | ●           |                  |
| 3                    | C-3     |                 | ●           | ●                |
| 4                    | C-4     | ●               | ●           | ●                |

### 7. Delay Start

**Example:** To start a cooking at 12:12.

- (1) First, set the clock, then set the cooking program you want. At most 3 sections can be set.  
Defrost program cannot set here.

Example: If you want to use 80% microwave power to cook for 15 minutes, you can operate the oven as the following steps.

- a. Press **"MICROWAVE"** twice to choose 80% microwave power.
- b. Press "1", "5", "0", "0" to select 15 minutes.
- c. Be careful! Please do not press **"START/+30SEC./CONFIRM"** to start cooking.
- (2) Press **"CLOCK/PRE-SET"** to display 0:00.
- (3) Press "1", "2", "1", "2" in order.
- (4) Press **"START/+30SEC./CONFIRM"** to confirm the setting. The unit will turn back to the clock state.
- (5) Cooks begin when the time arrives, ":" will light.

8. Reheat

- 1) Press **"REHEAT"** pad , the "h-1" will display in oven and flash."  " and " AUTO " indicators will light(Press the **"REHEAT"** pad several times to select the the cooking program you wanted.)

- 
- 2) Press **"START/+30SEC./CONFIRM"** key to confirm,the "h-1" will display.

- 
- 3) Press **"REHEAT"** pad , the oven will display "150"."  " and "AUTO " and "g" indicators will light.(Press the **"REHEAT"** pad several times to select the the weight of thecooking food.)

- 
- 4) Press **"START/+30SEC./CONFIRM"** key to start cooking.

Reheat Chart

| Menu                  | Weight(g)             | Display |
|-----------------------|-----------------------|---------|
| h-1<br>(Auto Reheat)  | 150                   | 150     |
|                       | 250                   | 250     |
|                       | 350                   | 350     |
|                       | 450                   | 450     |
|                       | 600                   | 600     |
| h-2<br>(Dinner Plate) | 250                   | 250     |
|                       | 350                   | 350     |
|                       | 450                   | 450     |
| h-3<br>(Coffee)       | 1(approximately 240g) | 1       |
|                       | 2(approximately 480g) | 2       |
|                       | 3(approximately 720g) | 3       |
| h-4<br>(Roll)         | 1(approximately 70g)  | 1       |
|                       | 2(approximately 140g) | 2       |
|                       | 3(approximately 210g) | 3       |

## 9. Defrost By time

- 1) Press **"DEFROST"** once, the oven will display "d-1".
- 2) Input the figure of the time of cooking. "🕒", " \*\* " indicators will light. (the maximum cooking time is 99 minutes and 99 seconds.)
- 3) Press **"START/+30SEC./CONFIRM"** key to start defrosting. "🕒" and " \*\* " indicators will flash .

## 10. Defrost By weight

- 1) Press **"DEFROST"** pad twice, the oven will display "d-2".
- 2) Input the figure of the weight of food.  
(The input figure of the weight should be within 100--2000g)
- 3) Press **"START/+30SEC./CONFIRM"** key to start defrosting. "🕒" and " \*\* " indicators will flash and "g" indicator will go out.

## 11. Defrost Groud meat

- 1) Press **"DEFROST"** pad thrice, the oven will display "d-3".
- 2) Input the figure of the weight of food.  
(The input figure of the weight should be within 100--2000g)
- 3) Press **"START/+30SEC./CONFIRM"** key to start defrosting. "🕒" and " \*\* " indicators will flash .

## 12. Defrost Sea food

- 1) Press **"DEFROST"** pad 4 times, the oven will display "d-4".
- 2) Input the figure of the weight of food.  
(The input figure of the weight should be within 100--2000g)
- 3) Press **"START/+30SEC./CONFIRM"** key to start defrosting. "🕒" and " \*\* " indicators will flash .

## 13. Auto Menu Cooking

The numeral pads 0—9 are matching with ten different subjects respectively;

| Pad | Cook      | Pad | Cook   | Pad | Cook          | Pad | Cook  |
|-----|-----------|-----|--------|-----|---------------|-----|-------|
| 1   | VEGETABLE | 4   | PASTA  | 7   | ROAST CHICKEN | 0   | PIZZA |
| 2   | FISH      | 5   | POTATO | 8   | BREAD         |     |       |
| 3   | MEAT      | 6   | SOUP   | 9   | CAKE          |     |       |

**Example:** Cooking vegetable of 350g:

- (1) Press **"VEGETABLE"** button, "🕒" and "AUTO" will light.
- (2) Press **"VEGETABLE"** button again to choose weight, oven will display "350", "g", "🕒" and "AUTO" will light.
- (3) Press **"START/+30SEC./CONFIRM"** to start cooking, "g" will go out, time counts down, "🕒" and "AUTO" will flash.

## Auto menu Chart

| Menu          | Weight(g)                  | Press Times | Display |
|---------------|----------------------------|-------------|---------|
| Vegetable     | 150                        | Once        | 150     |
|               | 350                        | Twice       | 350     |
|               | 500                        | Thrice      | 500     |
| Fish          | 150                        | Once        | 150     |
|               | 250                        | Twice       | 250     |
|               | 350                        | Thrice      | 350     |
|               | 450                        | 4 times     | 450     |
|               | 650                        | 5 times     | 650     |
| Meat          | 150                        | Once        | 150     |
|               | 300                        | Twice       | 300     |
|               | 450                        | Thrice      | 450     |
|               | 600                        | 4 times     | 600     |
| Pasta         | 50(with cold water 450g)   | Once        | 50      |
|               | 100(with cold water 800g)  | Twice       | 100     |
|               | 150(with cold water 1200g) | Thrice      | 150     |
| Potato        | 1(approximately230g)       | Once        | 1       |
|               | 2(approximately460g)       | Twice       | 2       |
|               | 3(approximately690g)       | Thrice      | 3       |
| Soup          | 200ml                      | Once        | 200     |
|               | 400ml                      | Twice       | 400     |
|               | 600ml                      | Thrice      | 600     |
| Roast Chicken | 500                        | Once        | 500     |
|               | 750                        | Twice       | 750     |
|               | 1000                       | Thrice      | 1000    |
|               | 1200                       | 4 times     | 1200    |
| Bread         | 50g                        | Once        | 50      |
|               | 100g                       | Twice       | 100     |
|               | 150g                       | Thrice      | 150     |
| Cake          | 475g                       | Once        | 475     |
| Pizza         | 200g                       | Once        | 200     |
|               | 300g                       | Twice       | 300     |
|               | 400g                       | Thrice      | 400     |

**Note:** Cake menu is under convection cooking with 180°C-warm-up function, and you should preheat first following the auto menu operation, when the oven reaches the temperature, it will stop working and sound to remind opening the door to put cake in, then press "**Start/+30Sec./Confirm**" to start cooking.

## 14.MEMORY

- 1) Press "**MEMORY**" key several times to set "memory 1" to "memory 3" program, and the oven will display "1", to "3".
- 2) Set one or two stages program you want.  
Example:a) Press "**MICROWAVE**" once to choose 100% microwave power;  
b) Press number keys "1", "0", "0", "0" in order to adjust the cooking time;
- 3) Press "**MEMORY**" key to save the memory program setted, or press "**START/+30SEC./CONFIRM**" to start cooking and save the program automatically.
- 4) Next time when you want to cook with the memory program which has been set, you just only need to press "**MEMORY**" key to choose the program wanted and then press "**START/+30SEC./CONFIRM**" to start cooking.

## 15.Multi-Stage Cooking

Three stages of cooking can be maximumly set. If one of the stages is defrosting, it should be put in the first stage, and auto cooking should not be set here. The buzzer will ring once after each stage and the next stage will begin, and auto cooking should not be set here.

Example: If you want to cook the food with 100% microwave power for 10 minutes+ 80% microwave power for 15 minutes. Do it as following:

- 1) Press "**MICROWAVE**" once to choose 100% microwave power;
- 2) Press number keys "1", "0", "0", "0" in order to adjust the cooking time;
- 3) Press "**MICROWAVE**" twice to choose 80% microwave power;
- 4) Press number keys "1", "5", "0", "0" in order to adjust the cooking time;
- 5) Press "**START/+30SEC./CONFIRM**" to start cooking.

## 16. Speedy Cooking

When the oven is in the waiting state, press "**START/+30SEC./CONFIRM**" key to start cooking with full microwave power for 30 seconds.(the maximum setting is 99 minutes and 99 senonds)

When the oven is in the microwave,grill and combination cooking states, press "**START/+30SEC./CONFIRM**" key to add 30 seconds cooking time.  
(in the Defrosting, Multi-stage cooking or Auto Menu state is invalidation)

## 17. Inquiring Function

- (1) In cooking state, press "**COMBINE**", "**MICROWAVE**", or "**CONVEC.**", and the current power will be displayed for 2~3 seconds.
- (2) In cooking state, press "**CLOCK/PRE-SET**" to inquire the time for cooking. The cooking time will flash for 2-3 seconds.
- (3) In pre-set state, press "**CLOCK/PRE-SET**" to inquire the time for delay start cooking. The pre-set time will flash for 2-3 seconds.

## 18. Lock-out Function for Children

Lock: In waiting state, press "**STOP/CLEAR**" for 3 seconds, there will be a long "beep" denoting entering into the children-lock state and a key " " will light. The oven will display "0:00" or current time.

Lock quitting: In locked state, press "**STOP/CLEAR**" for 3 seconds, there will be a long "beep" denoting that the lock is released and " " will go out.

## 19. Display Specification

- (1) In waiting state, the oven will display clock and " : " will flash.
- (2) In function setting state, the oven will display the related setting.
- (3) In the operation and suspending state, the oven will display the residual cooking time.

## Maintenance Troubleshooting

| Normal                                           |                                                                                                                                                                                                       |
|--------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Microwave oven interfering TV reception          | Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal. |
| Dim oven light                                   | In low power microwave cooking, oven light may become dim. It is normal.                                                                                                                              |
| Steam accumulating on door, hot air out of vents | In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.                                                             |
| Oven started accidentally with no food in.       | It is forbidden to run the unit without any food inside. It is very dangerous.                                                                                                                        |

| Trouble                                                  | Possible Cause                             | Remedy                                                                                    |
|----------------------------------------------------------|--------------------------------------------|-------------------------------------------------------------------------------------------|
| Oven can not be started.                                 | (1) Power cord not plugged in tightly.     | Unplug. Then plug again after 10 seconds.                                                 |
|                                                          | (2) Fuse blowing or circuit breaker works. | Replace fuse or reset circuit breaker (repaired by professional personnel of our company) |
|                                                          | (3) Trouble with outlet.                   | Test outlet with other electrical appliances.                                             |
| Oven does not heat.                                      | (4) Door not closed well.                  | Close door well.                                                                          |
| Glass turntable makes noise when microwave oven operates | (5) Dirty roller rest and oven bottom.     | Refer to "Maintenance of Microwave" to clean dirty parts.                                 |



**According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.**

## Belling Customer Care

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Please keep this handbook in a safe place.

Please fill in the model number  
and serial number in the spaces provided below as they will assist us should you  
need to call.

**0844 815 3746**

When you dial this number you will hear a recorded message and be given a  
number of options. This indicates that your call has been accepted and is being  
held in a queue. Calls are answered in strict rotation as our Customer Care  
Representatives become available.

Enter appliance numbers here for future reference:

|           |  |  |  |  |  |  |  |  |  |
|-----------|--|--|--|--|--|--|--|--|--|
| Model No  |  |  |  |  |  |  |  |  |  |
|           |  |  |  |  |  |  |  |  |  |
| Serial No |  |  |  |  |  |  |  |  |  |
|           |  |  |  |  |  |  |  |  |  |

These numbers can be found on your appliances.  
Outside the UK and Northern Ireland, refer to your local supplier.



Stoney Lane, Prescott, Merseyside, L35 2XW